

the green Onion

CHEESE

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|---------------------|-----------------------------------|---|
| Van Gogh Gouda | Red Spruce 4 Year aged Cheddar | Prosciutto |
| Domestic Bleu | Goat Cheese | Smoked Salmon |
| Brie | Camembert | NDUJA |
| Mezzaluna (Fontina) | Affinee (Buttermild Blue) | Softened fermented Prosciutto spread |
| Grand CRU | | |

CHOOSE ANY, ONE- 10, TWO - 14, THREE - 20, FOUR - 25, FIVE - 30, SIX - 36

Salads & Soups

Tomato Bisque Cup 6 / Bowl 10

Rustic Bisque, Maple Syrup with Bread Cheese

She Crab Cup 9 / Bowl 13

Chef Garrett Barner's award winning recipe with a kiss of Sherry

Classic Caesar Salad 11

Romaine lettuce, house made dressing, shaved Parmesan, croutons and Asiago Cheese

House Salad 10

Homemade Balsamic reduction, baby fields green, red onion, carrots, cucumbers, radishes

Chopped Wedge 10

Chopped Romaine, bacon, blue cheese, tomatoes, red onion with blue cheese dressing

Poached Pear Salad 11

Mixed greens, red wine poached pear, goat cheese, candied walnuts, white balsamic dressing

Top Any Salad with

Grilled Chicken or Tofu \$6 • 6oz Strip \$9 • Scallops \$12

Small Plates

Spinach & Artichoke Dip 11 add Crab 6

P.E.I. Mussels 16

White Wine, Butter, Shallots, Fresh Herbs, Garlic, Baguette

Lobster Cheesecake 16

Savory Cheesecake made with Maine Lobster, Shepherd's Blend Cheese, and a drizzle of Balsamic reduction

Fried Calamari 12

Garlic/ Shallots, Remoulade sauce

Tofu Cocktail 13

Flash Fried Tofu, with Seaweed Salad, Mandarin Oranges and Thai Chili Sauce

Menu Inspiration from Chef Justin Menefee

RESERVATIONS CALL 757-963-1200 • FACEBOOK @GREENONIONNORFOLK

*Consuming Raw or Undercooked Meats, Poultry, shellfish, or Eggs may Increase Your Risk of Food-Borne Illness, Especially if you have certain medical condition *

Some of our food may contain allergen such as Nuts Please ask your server for more information

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Entrees

Fish of the Day (market price)
ask your server

Chicken Roulade 24

Spinach and gouda stuffed chicken, charred green beans, roasted root vegetable

Steak Au Poivre 26

Pepper encrusted 12oz NY Strip served with roasted turnips, green beans and topped with sauce au poivre

Braised Pork Belly & Scallop 30

U-10 Scallops, sweet onion jam, butternut squash puree, black garlic emulsion, toasted pumpkin seeds

Scallops and Lobster 32

Pan Seared Sea Scallops, served with grilled asparagus, lobster cheesecake with balsamic reduction

Crab Cakes 28

Grilled with stone-ground white grits and cheddar cheese, served with asparagus and a Togarashi aioli

Charcoal Brined Pork Chop 26

Maple glazed acorn squash, stewed kale, bourbon smoked apple butter

Vegan Mixed Vegetable 18

Tiki Grill – zucchini, squash, red onion, asparagus, blackened tomato and balsamic reduction

New England Lobster Rolls (1) 18 (2) 30

Fresh Lobster salad in an authentic New England style bun served with drawn butter & pomme frites

Burger Bar 15

- All burgers are served with Pommes Frites and dressed with lettuce, tomato and onion.

The Ordinary

Cheddar cheese bacon, mayo

The 1603

Smoked gouda, camembert cheese, onion jam with black garlic aioli

Hell Fire

Blackened burger, blue cheese, jalapenos, sambal mayo

Vegan Burger (Beyond Burger)

Balsamic reduction

Menu Inspiration from Chef Justin Menefee

Beverages

Fountain Sodas and Fresh Brewed Iced Tea \$2 • Assorted Harney and Sons Hot Teas \$3

Pellegrino Sparkling Water \$3.5

French Press Coffee

Small \$3.5 • Large \$6 • Extra Large \$8

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